

Pear Street Bistro

LUNCH MENU

MONDAY - FRIDAY | 11:00-3:00PM

"One cannot think well, love well, sleep well, if one has not dined well." -Virginia Woolf

SOUPS		ITEMS TO SHARE	
SOUP OF THE DAY AND BISTRO CLAM CHOWDER	\$9.50	POMMES FRITES Crispy fries served with aioli	\$7.95
The creamy traditional New England style, with juicy clams and new potatoes		CRISPY TOTS Organic sweet potato, served classic tater tot style, lemon and pepper	\$7.95 aioli
SÄLÄÐS		ALEPPO PEPPER SPICY FRIED CAULIFLOWER Served with lemon pepper aioli	\$8.95
ADD TO YOUR SALAD		MACARONI & CHEESE PEPPER JACK CREAMY BREADED BITES Served with chipotle aioli	\$10.95
Grilled Chicken \$8 Steak \$12 Shrimp \$13 Salmon \$13		SEASONAL BRUSCHETTA Fresh tomato, basil & mozzarella on toasted ciabatta	\$12.25
SIGNATURE PEAR SALAD Chopped romaine, candied walnuts, champagne vinaigrette, Gorgonzola, bosc pear	\$11.50	THE GREEK Grilled bread or veggie sticks served with our home made chickpea hummus & olives	\$13.25
CAESAR SALAD	\$11.50	PSB CRAB CAKES With creole Cajun aioli, house slaw	\$16.50
Chopped romaine, Parmesan cheese, croutons		FRITTO MISTO Prawns & calamari lightly fried served with crispy onions and Cajun aid	\$20.50 oli
FIELD GREENS SALAD Balsamic vinaigrette, Parmesan cheese	\$10.50	PRAWN & AVOCADO COCKTAIL Tossed in our home-made cocktail sauce accompanied by crisp house fried corn chips	\$17.50
ENTREE SALADS		BISTRO FONDUE Crab or shrimp, white cheddar cheese, spinach and served with toaste	\$22.00 d bread
QUINOA PEAR SALAD	\$18.00	CEVICHE* Fresh seasonal fish, cilantro, red onion, tomatoes, & cucumber,	\$17.95
Chopped Romaine, field greens, cucumber, corn and dried		marinated in lime juice and served with crisp house fried corn chips	
cranberries, tossed with a champagne vinaigrette, bosc pear		BISTRO WINGS With house slaw	\$14.95
THE BISTRO COBB SALAD Chopped Romaine, Chicken, bacon, avocado, tomato, hard boiled egg, Gorgonzola cheese, and creamy Gorgonzola dressing	\$18.00	PETITE CHICKEN & WAFFLES Southern fried chicken strips served on top of brown sugar and bacon infused waffle with jalapeño butter and syrup	\$17.25
ASIAN CHOP CHOP SALAD	\$18.00	ASIAN PORK BITES sweet and tangy tender pork bites, served with pickled cucumber garn	\$16.95
Chopped Romaine, Chicken, bell peppers, Jicama, carrots, celery, scallions, toasted almonds, sesame vinaigrette		IMPOSSIBLE EMPANADAS Impossible meat, roasted potatoes, red and green bell peppers, mixed cheese, stuffed in corn dough pastry and fried until golden brown, served with tomatillo sauce and pickled slaw	\$14.25
THE GRILLED SALMON SALAD	\$21.95	BISTRO NACHOS Sautéed prawns, top sirloin steak, a mix of three melted cheeses, fresh pico de gallo, homemade corn chips and topped with sour crea	\$25.95
Field greens, seasonal tomato, Gorgonzola, hard boiled egg,			
champagne vinaigrette		CHEESE PLEASE	\$15.50
TOP SIRLOIN STEAK SALAD.	\$22.95	Taste 3 of our local artisanal cheeses accompanied by seasonal pears, candied walnut, country toast, dried cranberries & olives	
Chopped romaine, tomato, red onions, sautéed mushrooms in balsamic vinaigrette		FRIED PRAWNS & GREEN BEANS Prawns and spicy breaded green beans'with Chipotle aioli	\$19.50

ALL ITEMS ON THIS MENU ARE PREPARED DAILY WITH FRESH INGREDIENTS WE FRY WITH TRANS FAT FREE SOY BEAN OIL

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

LUNCH ITEMS ALSO AVAILABLE FOR DINNER FOR ADDITIONAL COST, PLEASE ASK YOUR SERVER FOR DETAILS





Pear Street Bistro

LUNCH MENU

MONDAY - FRIDAY | 11:00-3:00PM

"One cannot think well, love well, sleep well, if one has not dined well." -Virginia Woolf



BIOLIKO OANDWICHEO		PAOLA	
SERVED WITH A FIELD GREEN SALAD Telera roll, grain roll, or pretzel bun		FETTUCCINE WITH CHICKEN	\$21.95
Substitute with a small Caesar, pear salad, pommes frites,		Sun-dried tomatoes, mushrooms, spinach, creamy Marsala	
sweet potato tots or soup for - \$2		wine sauce or Prawns – \$23.95	
EL JEFE	\$18.95		4
Grilled chicken breast, fresh mozzarella, basil, tomato, garlic aioli		THAI COCONUT CURRY LINGUINE WITH CHICKEN	\$21.95
STEAK SANDWICH*	\$19.95	Mushroom, caramelized red onions, bell peppers + shaved	
Grilled top sirloin, caramelized onions, mushrooms, melted cheeses, sun-dried tomato spread		ginger in a creamy Thai coconut curry sauce	
SPICY, CRUNCHY CHICKEN	\$17.95	or Prawns - \$23.95	
With pickled slaw, sriracha aioli on a pretzel bun		MUCUROOM DICOTTO	Ć10.0E
IMPOSSIBLE SLIDERS	\$18.95	MUSHROOM RISOTTO	\$18.95
two impossible meat sliders with Provolone cheese, Cajun aioli, field greens and tomato on pretzel mini buns		Sweet corn, spinach, cream, Parmesan cheese	
SHRIMP PO'BOY	\$22.95	With Chicken - \$21.95 or With Prawns - \$23.95	
Popcorn shrimp, Cajun creole aioli, crispy onions, house slaw	V	BISTRO FAVORITES	
DI33277		DISTRO FAVORITES	
PIZZETTE		(Served with rice or quinoa)	
OUR SIGNATURE	\$17.50		
Grilled pears, Gorgonzola, caramelized red onion, balsamic glaze		TERIYAKI CHICKEN	\$21.95
BBQ CHICKEN	\$18.50	Sautéed seasonal vegetables with chicken breast	
Tangy BBQ sauce, bell peppers, cheddar cheese, scallions		tossed in a tangy teriyaki glaze or Prawns - \$23.95	
MARGHERITA	\$17.50		
Fresh tomatoes & basil, buffalo mozzarella, oven roasted garlic CATALAN	\$18.50	LOMO SALTADO*	\$23.95
Aidells spicy sausage, mushrooms, manchego cheese topped	\$10.30	Top sirloin strips stir fried with onions and tomatoes in	
with mix greens and parmesan cheese		a special Peruvian sauce - topped with pommes frites	
THE PSB BURGER STATION	\$18.95	VEGGIE & TOFU STIR FRY	\$21.95
CHOICE OF BREAD		Sautéed seasonal vegetables & tofu tossed in a ginger	





*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.



Teriyaki marinated chicken lightly fried, tossed with

fresh jalapeños in a sweet chili glaze or Prawns - \$23.95





\$21.95



talera roll, multi grain bun, or pretzel bun

- Includes a field greens salad or pommes frites -Substitute with sweet potato tots, a bowl of soup,

pear salad or Caesar salad for \$2

INCLUDES THE FOLLOWING bacon, grilled onions, garlic aioli, provolone cheese

BISTON SANDWILLES





DASTA

sesame glaze

JALAPEÑO SWEET CHILI CHICKEN



Pear Street Bistro

DINNER MENU

EVERYDAY | 3:00PM-CLOSE

"One cannot think well, love well, sleep well, if one has not dined well." -Virginia Woolf



OUPS	ITEMS TO	SHA1

SOUPS		ITEMS TO SHARE	
BOWL OF SOUP (Soup of the Day and Clam Chowder) The creamy traditional New England style, with juicy clams and new potatoes	\$9.50	BISTRO NACHOS sautéed prawns, top sirloin steak, a mix of three melted cheeses, fresh pico de gallo, homemade corn chips and topped with sour cream	\$25.95
		POMMES FRITES	\$7.95
SALADS		Crispy fries served with aioli CRISPY TOTS	\$7.95
ADD TO YOUR SALAD		Organic sweet potato, served classic tater tot style, lemon and pepper aioli	
GRILLED CHICKEN \$8 STEAK \$12 SHRIMP \$13 SALMON \$13 SIGNATURE PEAR SALAD	\$11.50	ALEPPO PEPPER SPICY FRIED CAULIFLOWER	\$8.95

Served with lemon pepper aioli Chopped romaine, candied walnuts, champagne **MACARONI & CHEESE PEPPER JACK CREAMY BREADED BITES** \$10.95 vinaigrette, gorgonzola, bosc pears Served with chipotle aioli **CAESAR SALAD** \$11.50

BRUSCHETTA \$12.25 Chopped romaine, parmesan cheese, croutons Fresh tomato, basil & mozzarella on toasted ciabatta **FIELD GREENS SALAD** \$10.50

Balsamic vinaigrette, parmesan cheese THE GREEK \$13.25 Grilled flat bread or veggie sticks served with our home

> made chickpea humus & olives \$16.50 **PSB CRAB CAKES**

> With creole cajun aioli, house slaw **FRITTO MISTO** \$20.50 Prawns & calamari lightly fried served with crispy onions

and cajun aioli PRAWNS & AVOCADO COCKTAIL \$17.50 Tossed in our homemade cocktail sauce accompanied

by crisp house fried corn chips **BISTRO FONDUE** \$22.00 Crab or shrimp, white cheddar cheese, spinach and served

with toasted bread **CEVICHE*** \$17.95

Fresh seasonal fish, cilantro, red onion, tomatoes, & cucumber marinated in lime juice and served with crisp house fried corn chips

PETITE CHICKEN & WAFFLES \$17.25 Southern fried chicken strips served on top of brown sugar

and bacon infused waffle with jalapeño butter and syrup **IMPOSSIBLE EMPANADAS**

Impossible meat, roasted potatoes, red and green bell peppers, mixed cheese, stuffed in corn dough pastry and fried until golden brown, served with tomatillo sauce and pickled slaw

ASIAN PORK BITES \$16.95 sweet and tangy tender pork bites, served with pickled cucumber garnish

\$15.50

Taste 3 of our local artisanal cheeses accompanied by seasonal pears, candied walnuts, country toast & dried cranberries, olives

FRIED PRAWNS & GREEN BEANS \$19.50 prawns and spicy breaded green beans with Chipotle aioli

BISTRO WINGS With house slaw

DAILY SPECIALS

STARTS AT 4PM NOT AVAILABLE ON HOLIDAYS **NO SUBSTITUTIONS OR EXCHANGES**

SUNDAY

PORK CHOP - \$32.95

14oz Pan Seared Pork chop served with garlic mashed potatoes and house slaw with your choice of Chimichurri, Sweet Chili Glaze or BBQ sauce

MONDAY

PASTA ALLA BOLOGNESE - \$19.95

With linguine and topped with Parmesan cheese

TACO TUESDAY

FRIED SHRIMP TACOS - \$25.95

with coleslaw, fresh Pico de Gallo and Cajun aioli. Served with homemade corn chips, tomatillo sauce and one side of your choice

WEDNESDAYS

BISTRO MUSSELS \$22.95

Sautéed in a white wine garlic sauce with butter, lemon and a garlic bread

THURSDAY

BISTRO PAELLA \$31.95

Rice pilaf, fried prawns, calamari, chicken spicy sausage, bell pepper, red onions and mushrooms in a tomato sauce

FRIDAY

PINEAPPLE PRAWNS TERIYAKI \$35.95

Served in a half pineapple with steamed rice, pineapple, bell pepper, red onions, mushrooms and zucchin

SATURDAY

BRAISED SHORT RIBS - \$30.95

Served with vegetables and garlic mashed potatoes

ASK SERVER FOR DAILY SPECIAL

ALL ITEMS ON THIS MENU ARE PREPARED DAILY WITH FRESH INGREDIENTS WE FRY WITH TRANS FAT FREE SOY BEAN OIL

*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS.

LUNCH ITEMS ALSO AVAILABLE FOR DINNER FOR ADDITIONAL COST, PLEASE ASK YOUR SERVER FOR DETAILS

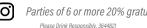




\$14.25

\$14.95







Pear Street Bistro DINNER MENU



EVERYDAY | 3:00PM-CLOSE

"One cannot think well, love well, sleep well, if one has not dined well." -Virginia Woolf

FROM LAND		FROM THE SEA	
120Z. GRILLED PREMIUM RIB EYE STEAK Includes sautéed vegetable	\$36.95	MISO GLAZED SALMON FILET Sauteed veggies, steamed white rice	\$26.95
CHOOSE A SAUCE FOR YOUR STEAK Chimichurri, cabernet butter or wild mushroom reduction		BASA DE MEDELLIN Cornmeal crusted pan seared basa topped with	\$27.95
CHOOSE A SIDE Steamed rice, quinoa, home fried potatoes, mash potatoes or pommes frites		guacamole & pico de gallo served with mashed potatoes	
ADD (5) PRAWN SCAMPI OR PANKO CRUSTED PRAWNS PAN ROASTED CHICKEN Chicken, herb home fries, pan jus	\$14.00 \$23.95	CAJUN CRUSTED CATFISH Sautéed veggies, steamed white rice, caper aioli PANKO CRUSTED PRAYMIS	\$26.95
FETTUCCINE WITH CHICKEN Sun-dried tomatoes, mushrooms, spinach, creamy Marsala wine sauce	\$24.95	PANKO CRUSTED PRAWNS Golden and crisp with seasonal veggies and garlic mashed potatoes	\$26.95
PSB LOMO SALTADO Top sirloin strips stir fried with onions and tomatoes in a special Peruvian sauce on top of steamed white rice or	\$25.95	SEAFOOD FETTUCCINE Seasonal fish, prawns, clams, mussels, in a rich tomato sauce, spinach	\$34.95
quinoa-topped with pommes frites RISOTTO	\$22.95	FISH & CHIPS Panko breaded catfish, pommes frites, house slaw and tartar sauce	\$24.95
Button mushroom, corn, & spinach with Chicken - \$24.95 with Prawns - \$26.95		BISTRO JAMBALAYA Chicken, prawns, red onion and bell pepper, Aidells spicy	\$33.95
THAI COCONUT CURRY LINGUINI WITH CHICKEN Mushrooms, caramelized red onions, bell peppers and shaved ginger in creamy Thai coconut curry sauces	\$24.95	chicken sausage and seasonal fish in a rich tomato creole stew over quinoa or steamed rice	
SOUTHERN FRIED CHICKEN Crisp chicken, garlic mashed potatoes, house slaw	\$25.95	THAI COCONUT CURRY LINGUINI WITH PRAWNS Mushrooms, caramelized red onions, bell peppers and	\$26.95
JALAPEÑO SWEET CHILI CHICKEN Teriyaki marinated chicken lightly fried, tossed with fresh jalapeño	\$24.95	shaved ginger in a creamy Thai coconut curry sauce BISTRO STYLE CIOPPINO	\$34.95
in a sweet chili glaze and served over rice or quinoa THE BISTRO BURGER 80% lean ground angus beef, bacon, grilled onion, provolone and garlic aioli	\$19.95	Prawns, clams, mussels & seasonal fish stew in a fennel and tomato broth served with a chunk of garlic bread	Ç04.33
on telera roll served with pommes frites Substitute pommes frites for, soup, pear salad, Caesar salad or sweet potato tots for \$2		FETTUCCINE WITH PRAWNS Sun dried tomato, mushrooms, spinach, creamy Marsala wine	\$26.95
MUSHROOM RAVIOLI Stuffed with mushroom, ricotta & mozzarella, tossed with spinach and mushroom, Parmesan cheese on top	\$23.95	JALAPEÑO SWEET CHILI PRAWNS Prawns Lightly fried, tossed with fresh jalapeños in a sweet chili glaze served over rice or quinoa	\$26.95
VEGGIE AND TOFU STIR FRY Sautéed seasonal vegetables and tofu tossed in a ginger sesame glaze served over steamed rice or quinoa	\$24.95	PRIVATE EVENTS	
SOUTHERN FRIED CHICKEN AND WAFFLES Crisp chicken served on top of brown sugar and bacon infused waffle with jalapeño butter and syrup	\$26.95	AT PEAR STREET BISTRO Contact Grae@pearstreetbistro.com (707) 373-3737	



ALL ITEMS ON THIS MENU ARE PREPARED DAILY WITH FRESH INGREDIENTS
WE FRY WITH TRANS FAT FREE SOY BEAN OIL
*THESE ITEMS ARE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS,
SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.





